



Teaching Notes: THE FABULOUS CAKES OF ZINNIA JAKES: THE SUPER SPY

Written by Brenda Gurr

Illustrated by Nancy Leschnikoff

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SYNOPSIS

Zinnia's class is organising a super fun sleepover in the school's library while their parents are having a spy-themed party in the school hall. They even order a fabulous Zinnia Jakes cake. Everything is going according to plan until the parents set up a spy trap to catch the secret pastry chef ... What will Zinnia Jakes do?

ABOUT THE ZINNIA JAKES SERIES

Zoe Jones is Zinnia Jakes, a nine-year-old secret pastry chef! She makes the tastiest and most wonderful cakes. Together with her magical cat, Coco, her best friend, Addie, and her aunty Jam, they get into incredible adventures.

ABOUT THE AUTHOR

Brenda Gurr adores anything to do with spies, adventure and mysteries, so writing a book about someone with a secret identity is something she has always longed to do. Add to that her love of cats (she owns two magical Burmese cats) and her habit of baking far too many sweet treats, and you have all the ingredients for the world of Zinnia Jakes! A former storytelling fairy, drama teacher and school worksheet writer, Brenda is the author of numerous books for children. This is her first chapter book series.



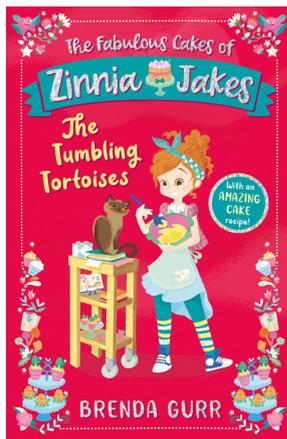
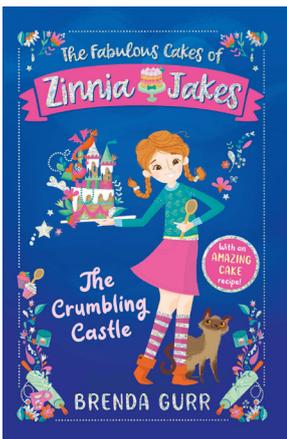
ABOUT THE ILLUSTRATOR

Nancy Leschnikoff is a children's books illustrator. She also works on lettering projects and illustrated designs for book covers. Her hand-drawn style and creative approach have led to a variety of work in publishing and other design genres such as advertising, branding and web design. With a First Class BA (Hons) in Graphic Design, she worked immediately in the design studio field followed by fifteen years as a children's book designer before becoming a full-time illustrator.

EDUCATIONAL APPLICABILITY

The Super Spy is the third book in the *Zinnia Jakes* series. It continues the themes of baking, entrepreneurship, friendship, secret identities and adventure.

MORE IN THE ZINNIA JAKES SERIES:



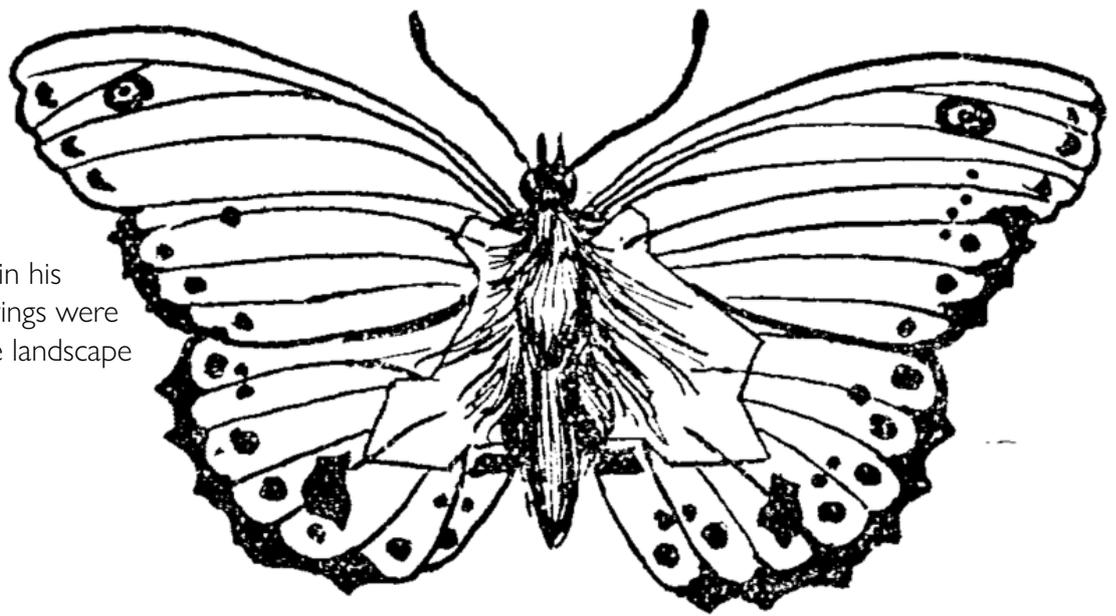
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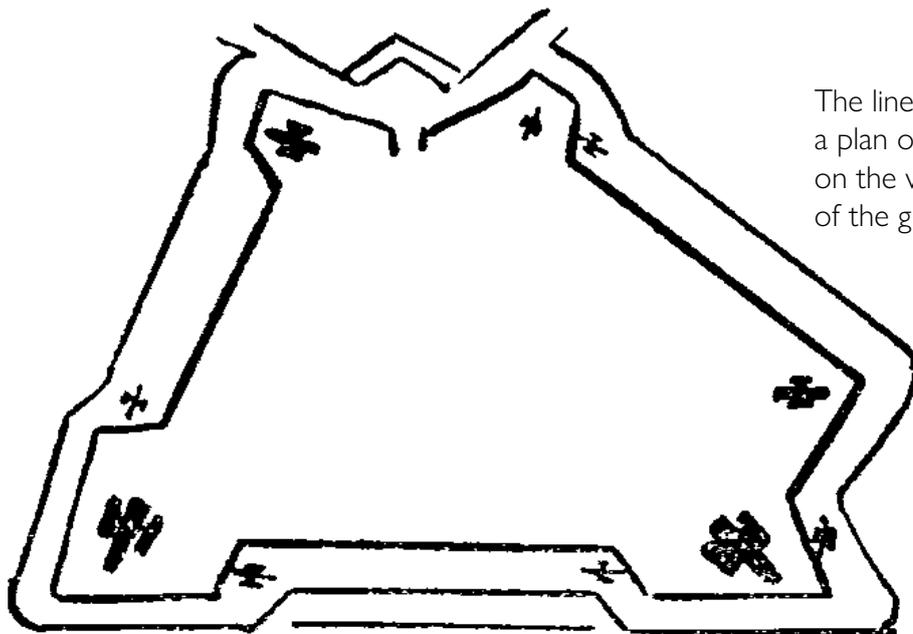
SPY SECRETS

Zoe wants to make a spy-themed cake in the book and goes to an exhibition about spy gadgets to get inspiration. Read about where a super spy called Lord Baden-Powell hid his secrets.

Lord Baden-Powell, who founded the Boy Scout movement, was a spy in the 1890s. One of his missions was to get details of enemy fortresses in the Balkans (South East Europe). He disguised himself as an entomologist (a person who studies insects) and pretended to sketch butterflies in the area.



The patterns he drew in his butterfly and leaf drawings were actually sketches of the landscape and enemy fortresses.



The lines on the butterfly's wings contained a plan of the fortifications, while the spots on the veins showed the size and position of the guns!

Can you find out about some more super spy secrets and gadgets?



WORDSEARCH ACTIVITY

Find all the spy words below in *Zinnia Jakes: The Super Spy* wordsearch.



C O M P A S S D O G
W T B I T S I E E W
T E L B I S I V N I
O R L I G E N I O W
N C F U S G T C U H
I E I A S A R E I Y
E S M P L S U D C I
E E Y O H S D D Q I
D E C O D E E Z T S
R K E N N M R T E S

CIPHER
CODE
COMPASS
DECODE
DEVICE

DISGUISE
FALSE
HIDDEN
INTRUDER
INVISIBLE

LOCK
MESSAGES
SECRET
SPY



SOLUTION TO WORDSEARCH



C O M P A S S D O G
W T B I T S I E E W
T E L B I S I V N I
O R L I G E N I O W
N C F U S G T C U H
I E I A S A R E I Y
E S M P L S U D C I
E E Y O H S D D Q I
D E C O D E E Z T S
R K E N N M R T E S

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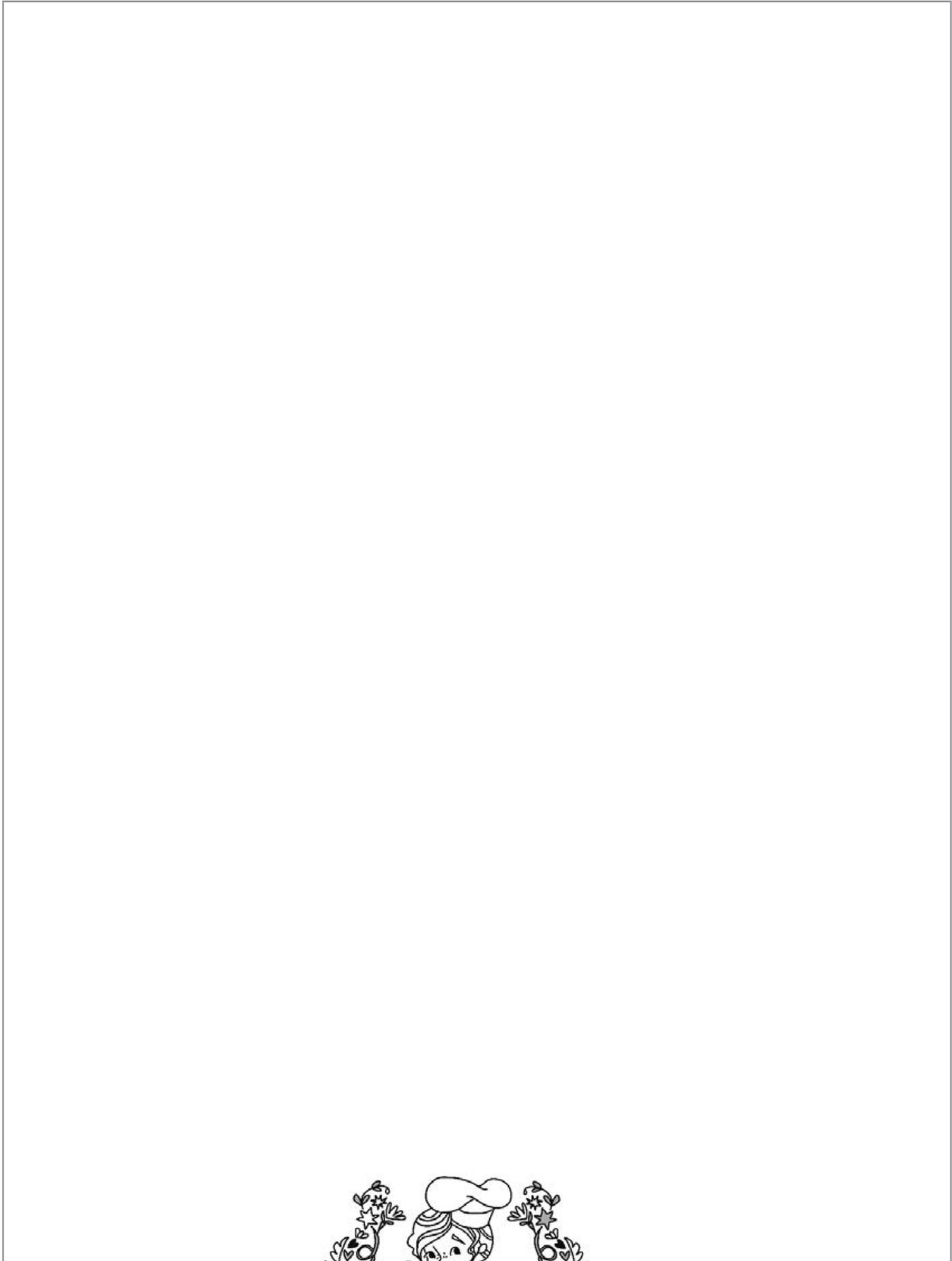
DISGUISE
FALSE
HIDDEN
INTRUDER
INVISIBLE

LOCK
MESSAGES
SECRET
SPY



DRAW A CAKE

Design your own spy-themed cake! How would it be different from Zoe's?



CREATE A SECRET MESSAGE

When Zoe goes to the local museum to see a spy exhibition, she is fascinated by an old tradition of using milk to write a secret message. Now, it's your turn to create a secret message!

Ask an adult to help you.

You will need:

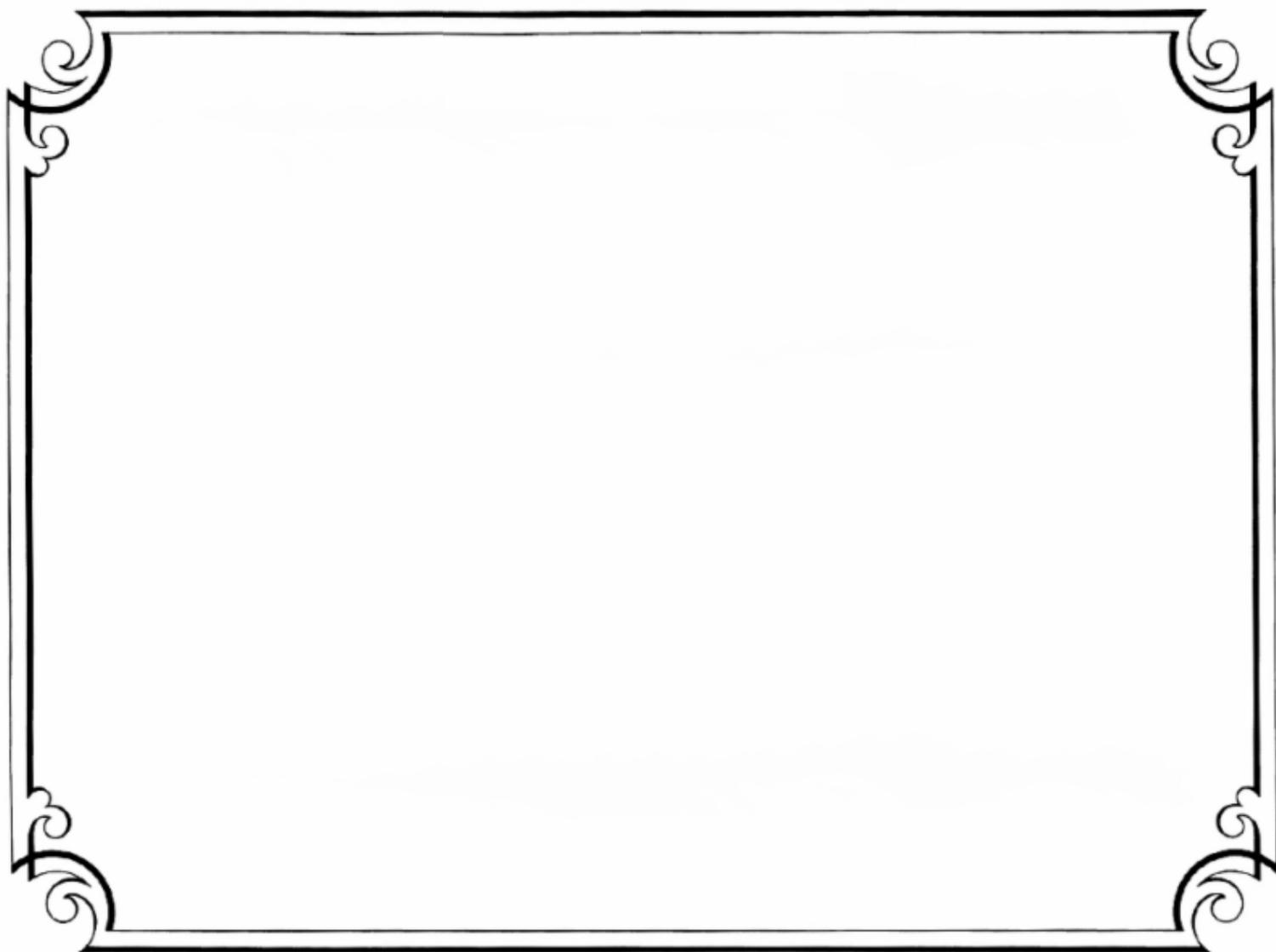
- Lemon juice or milk
- Cotton bud or small brush
- A hairdryer

Method:

1. Print out this page (or use another sheet of paper). Dip a cotton bud or small brush into a bowl of lemon juice or milk and start writing your message in the box below.
2. Let your message dry. Then, using a hairdryer, heat up the paper.
3. Your message will be revealed!

Why it works:

Both milk and lemon juice are mildly acidic and acid weakens paper. The acid remains in the paper after the juice or milk has dried. When the paper is held near heat, the acidic parts of the paper burn or turn brown before the rest of the paper does.



HIDDEN SECRET CAKE

Zinnia Jakes's Secret Recipe File

Hey there! I'm Zinnia Jakes. Want to bake a cake with a hidden secret inside? Here's how to do it! And remember, baking should be dusted with delight, zested with zeal and buttered with bliss!

For the hidden picture, you will need:

- 110 g self-raising flour, sifted
- 1 tbs cocoa, sifted
- 60 g butter, chopped, at room temperature
- 75 g caster sugar
- 1/2 tsp vanilla essence
- 1 egg, at room temperature
- 1/4 cup milk
- A 27 x 17 cm brownie/slice tin
- An electric mixer
- A large bowl
- 1 cookie cutter of your choice

For the orange cake, you will need:

- 155 g butter, chopped, at room temperature
- Zested rind of one orange
- 160 g caster sugar
- 3 eggs, at room temperature
- 160 g self-raising flour, sifted
- 1/4 cup of milk
- An electric mixer
- A loaf tin
- A large bowl

Ask an adult
to help you.

INSTRUCTIONS

Hidden Picture

1. Preheat the oven to 180 degrees Celsius and line the brownie/slice tin with baking paper.
2. Beat the butter, sugar and vanilla with the electric mixer until it's creamy. I can never resist the urge to taste test this mixture!
3. Add the egg and beat well.
4. Add half of the flour and half of the milk. Mix on a low speed, then mix in the rest of the flour, the cocoa and the milk.
5. Spoon the mixture into the lined tin and bake for around 15 minutes or until a skewer comes out clean.
6. Let the cake cool in the tin while you start on the orange cake. When it is cool (you will need to wait for at least 25 minutes ... it's hard, I know!), you can use your cookie cutter to cut shapes from the cake. Depending on the size of your cutter, you should get approximately ten shapes, which should neatly fill your loaf tin when they are lined up.



Orange Cake

1. Grease the loaf tin and line it with baking paper. Cut the baking paper in one piece if you can (making the edges overhang the tin). Coco reckons this makes it much easier to get the cake out when it's baked. (She's probably right, too!)
2. Put all the ingredients in the bowl and beat on a low speed with the electric mixer until everything is mixed together. Then increase the speed to medium and beat for three minutes or until the batter is nice and smooth.
3. Pour a small amount of batter into the loaf tin so there is a very thin layer on the bottom.
4. Line up your shapes along the length of the tin – they should be wedged up against each other like they are standing in a queue.
5. Pour the rest of the orange cake batter over the top of the shapes and smooth it gently with a spoon.
6. Bake at 180 degrees Celsius for about 30 minutes or when a skewer comes out clean. Don't worry if your secret shapes are bulging through the top of the cake a bit – you can cover it with icing or other decoration to hide the secret! Hooray for cake toppings!
7. Turn the cake onto a wire rack to cool, then ice the cake with orange icing or whatever else you like! (If you use brown icing, it will look more like a briefcase.) Don't be tempted to slice it until it's cool or you will have a crumbly disaster on your hands.
8. Slice the cake for your family or friends to reveal the secret. They will be super impressed!